

BRUNCH

Lobster Scrambled Eggs
Mascarpone and home fries
\$12

Cinnamon French Toast
Vermont maple syrup and fresh tropical fruits
\$9

Dungeness Crab Quiche
Lemon beurre blanc and frisee pancetta salad
\$12

Green Egg Omelet
Spinach, mushrooms, fontina, roasted tomato salsa
\$9

Steak and Eggs
Grilled hanger steak, poached eggs, béarnaise and rosti potatoes
\$14

Grilled Chicken Caesar Salad
Parmesan Tuile
\$12

House-Made Four Cheese Tortellini
Wild mushrooms, roasted tomatoes and truffle butter
\$13

Warm Roast Turkey and Brie Sandwich
Granny Smith apples and arugula, with chive aioli and gaufrette chips
\$10

Pan Roasted Ruby Red Trout
Shiitake risotto, cilantro scallion salad, roasted peanuts and lime butter sauce
\$12

Duck and Porcini Lasagna
Herb ricotta, bitter green salad
\$13

Charbroiled Burger
Garlic maitre d' butter, caramelized onions and crispy fries
\$9

Sweet Basil – Winter 2003-2004
Executive Chef: Bruce Yim

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LUNCH APPETIZERS

Tuscan Mushroom and White Bean Soup
Roasted tomatoes and pancetta
\$7

Fried Rock Shrimp and Calamari
Sweet and spicy Thai chili sauce
\$9

Hawaiian Ahi Tartare
Cucumber, pickled ginger and herb aioli
\$11

Arugula Salad with Foie Gras Toast
Fig and aged balsamic vinaigrette
\$10

Spicy Chicken Satay
Peanut sauce, mango salsa and pickled cucumbers
\$7

Organic Field Green Salad
*Caramelized sweet potatoes, toasted pumpkin seeds,
honey sage vinaigrette*
\$7.5

Truffle Fries
Creamy Parmesan dip
\$8

Small Caesar Salad
Parmesan tuile
\$7

Trio of Artisan Cheeses
\$9

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No smoking or cell phones please

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